



## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

MENU NAME	Dinner Bar Menu
OUTLET NAME	Toro Toro
HOTEL NAME	Intercontinental
CITY / COUNTRY	Miami, FL, USA
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	
ORIENTATION (PORTRAIT OR LANDSCAPE)	
DATE NEEDED	

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

**FOOD MENUS: REQUIRED APPROVALS** (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. **Menu Brief Preparation:**
  - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
  - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
  - Pricing should be **informed and included in the initial submission**, rather than added after approval.
  - **Completed menu submission must be received no less than 14 days before the proposed change.**
2. **Initial Review:**
  - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
3. **Final Approval Process:**
  - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
4. **Menu Design Kickoff & Distribution:**
  - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
  - **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
  - **For other properties:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

#### MENU

Please drop the menu content below on page 2.

#### Dinner Menu



### To Share

**Guacamole** pico de gallo, serrano, house-made chips , VG 18  
add spicy tuna\* 8 | crispy pork belly 8

**Smoked Swordfish Dip**, mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato,  
house-made chips D 20

**Cheese Taqueños**, rocoto tomato sauce G, D 10

**Chicharrón de Camarón**, crispy rock shrimp, ají amarillo aioli, pickled chili G, D,S 24

**Short Rib Arepas**, caramelized smoked onion, manchego cheese, serrano avocado aioli D 28

**Wagyu Anticucho**, taro sauce, wasabi, bubu arare, shiso leaf, citrus gel G

**Sweet Corn Empanada**, ~~aji~~ **aji** amarillo, avocado purée, manchego cheese, chimichurri D,G 20

**Grilled Octopus**, miso panca sauce, ají rice foam, fennel, achiote G,D,S 24

**Crispy Wings**, choice of: ají amarillo buffalo or citrus chipotle barbecue G 20

**Crispy Fried Chicken**, karaage-style organic chicken, truffle, crème fraîche, gochujang, potato  
nest, roe G,D

~~Cachapas, venezuelan sweet corn pancake, manchego cheese, provolone cheese, sour cream,  
pico de gallo G,D,V 16~~

### Ceviches

**Amarillo Ceviche**, ahi tuna, ~~aji~~ **aji** amarillo, leche de tigre, mango, cucumber, red onion, radish\*  
26

**Shrimp Cocktail Ceviche**, poached marinated shrimp, aguachile rojo, horseradish, radish,  
cilantro oil, avocado S 26

**Peruvian Ceviche**, catch of the day, leche de tigre, red onion, sweet potato, radish, crispy corn  
canchas\* 26

**Ceviche Mixto**, shrimp, octopus, scallop, housemade sriracha, coconut foam, jicama\* S

### Salads

*add grilled chicken 10 | salmon\* 18 | shrimp S 18*

**Kale Salad**, heirloom cherry tomato, grapes, candied cancha corn, orange-white balsamic  
vinaigrette D,V 22

**Roasted Beet Salad**, goat cheese emulsion, caramelized walnut, apple vinegar powder, green  
apple, beet vinaigrette D,N,V 22

**Heirloom Tomato & Burrata Salad**, heart of palm, watercress, shaved fennel, watermelon  
dressing, balsamic reduction D,V 28



### Specialties

**Salmon**, achiote ponzu, cauliflower purée, pickled mushrooms, dashi-braised bok choy, bacon morita chili jam \* D 48

**Adobado Catch of The Day**, zarandeado aioli, grilled avocado, corn pico de gallo, coleslaw, grilled lemon G, S 73

**Lomo Saltado**, beef filet, creamy jasmine rice, heirloom tomato, red onion, pepper, crispy potatoes \* D, G 56

**Cusco Chicken**, adobo-marinated, mashed potato, grilled broccolini, criolla salsa D, S 52

~~Grilled Cauliflower Steak, piquillo mushroom espuma, pomegranate, red wine reduction, charred poblano gremolata, chili threads V-VG 35~~

**Rainbow Quinoa Solterito**, crispy tofu, sweet plantain, egg, sprouts, broccolini, green onion, cherry heirloom tomato, ají amarillo aioli G

**Toro Burger**, bacon morita jam, avocado, cheddar cheese, chipotle aioli \* D, G 25

**Pork Shank**, carnitas style, salsa verde, white rice, black beans, pickled red onion

### From The Grill

*all steaks are served with argentinian chimichurri and bone marrow butter*

**Toro-Toro Skewer**, 5oz striploin, 7oz rib eye, achiote chicken, Argentinian chorizo, Colorado lamb chops, serves two \* D 195

**14oz Rib Eye Steak** \* D 75

**6oz Certified Angus Filet** \* D 65

**8oz Wagyu Filet** \* D MKT

**12oz Wagyu Picanha** \* D MKT

**14oz Skirt Steak** \* D 78

**14oz Striploin** \* D 75

**Grilled Half Chicken a la Brasa**, citrus marination, butter, garlic D

**Lobster Tail**, yuzu miso butter D, S 48

**Wagyu Australian Tomahawk**, served with bone marrow butter, chimichurri, choice of 2 sides \* D MKT

### Sides

**Grilled Avocado**, corn pico de gallo VG 16

**Fried Brussels Sprouts**, pork belly, sherry vinaigrette, pickled golden raisins, cotija D, G 16

**Ponzu Glazed Mushrooms**, ponzu butter, horseradish aioli, crispy leeks, togarashi D, G 16



RICHARD  
SANDOVAL  
HOSPITALITY

**Grilled Asparagus**, miso aioli, tahina-avocado foam, sesame seeds VG 16

**Truffle Fries**, cotija, pickled chilies, poblano aioli D 16

**Potato Three Ways**, mashed, roasted, crispy, chicha morada sauce D 16

**Chaufita**, jasmine rice, egg, soy sauce, miso glaze, yuzu butter, green onion, sesame G,V

**Lobster Mac & Cheese**, chorizo breadcrumbs D,G,S 26

### The Final Touch

**Dulce de Leche Cheesecake**, vanilla crumble, cheesecake batter, whipped cream, dulce de leche, chocolate crumbs D,G, V 18

**La Bomba**, chocolate half sphere, cream cheese mousse, dulce de leche & strawberry ice cream, cookie crumble, vanilla & berry sauce D,G,N,V 28

**Chocolatosa Cake**, flourless chocolate cake, white chocolate mousse, dark chocolate ganache, warm chocolate sauce D,V 19

**Caramelized Banana Corn Bread**, sweet popcorn, crunchy tuile, caramel sauce, caramelized banana cornbread, vanilla crumbs D,G, V 22

**Berries & Cream**, Greek yogurt foam, traditional vanilla génoise, fresh & dried berries, framboise sorbet, fresh strawberries, strawberry sauce, mint D,G, V 20

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness